

DINNERLY



Feed A Crowd: Chicken and Tomato Risotto

Same Meal Price, More Servings!



35 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 2 tomatoes
- free-range chicken thigh fillets
- 300g arborio rice
- 10g Italian seasoning ¹⁷
- 50g feta ⁷
- 100g baby spinach leaves

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 20g butter ⁷

TOOLS

- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 525kcal, Fat 22.6g, Carbs 63.1g, Proteins 22.6g



1. Prep ingredients

Finely chop the **tomatoes**. Crush or finely chop **2 garlic cloves**. Thinly slice the **chicken**.



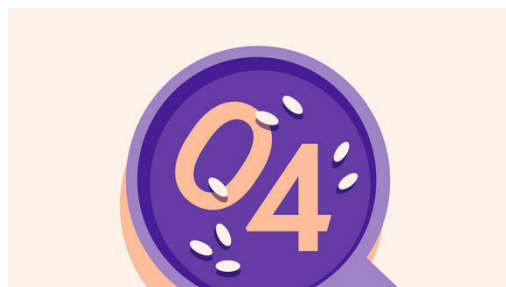
2. Brown chicken

Heat **1 tbs olive oil** in a large deep frypan (see Feed A Crowd) over high heat. Cook the **chicken**, stirring, for 3-4 mins until browned. Remove from the pan.



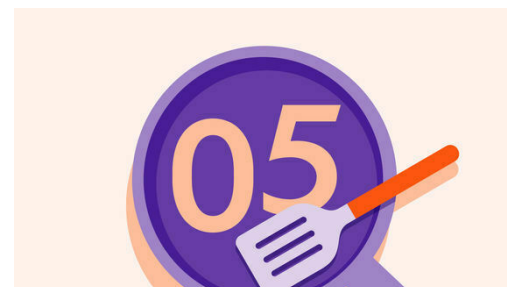
3. Start risotto

Reduce the heat to medium-low and melt **20g butter** in the same pan. Cook the **rice, tomato, garlic** and **Italian seasoning**, stirring, for 2 mins or until the grains are well coated.



4. Simmer risotto

Add the **chicken** and **1.125L (4½ cups) water** to the pan and stir to combine. Increase the heat to medium and cook, stirring occasionally, for 22 mins or until the rice is almost tender and the liquid is absorbed. Remove the pan from the heat and stand for 5 mins. Taste, then season with **salt and pepper**.



5. Serve up

Crumble the **feta** into the risotto and stir to combine. Add the **spinach** and stir until wilted. Divide the **risotto** among bowls and enjoy!



6. Feed A Crowd

You'll need to go big here, so use the deepest frypan you've got, or a large saucepan – but note that the cooking time may vary.